

RANGE COMPOSITION

N 700: a range of over 100 models for the professional caterer designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures numerous configurations, either free-standing or bridged. N 700 demonstrates how advanced technology can satisfy the needs of the professional caterer. The models detailed on this sheet are 6 burners gas ranges on gas oven.



178006

N 700

6 BURNER GAS RANGES - LARGE OVEN

ZANUSSI
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners:
 - Flame failure.
 - 5,5 kW with flame regulator.
 - Pilot light for each burner.
- ◆ Gas oven with stainless steel burners, self-stabilizing flame positioned beneath the base plate and a thermostat adjustable from 110° to 270°C.
- ◆ Worktop in 1,5mm stainless steel. Front panel in stainless steel with Scotch Brite finish.
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ Pan supports are cast iron.
- ◆ All models have right-angled side edges to allow flush-fitting joints between units eliminating gaps and possible dirt traps.
- ◆ The oven chamber is full sized and the interior has an enamel surface with accomodates 3 tray positions.
- ◆ Inside door panel in stainless steel.

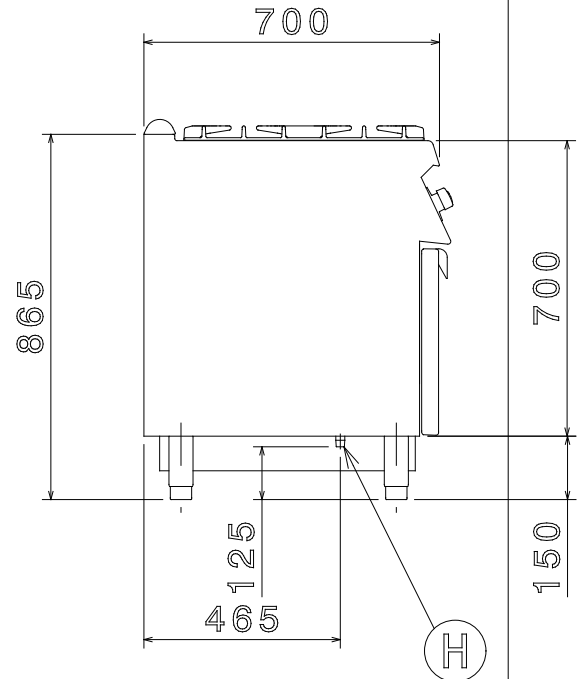
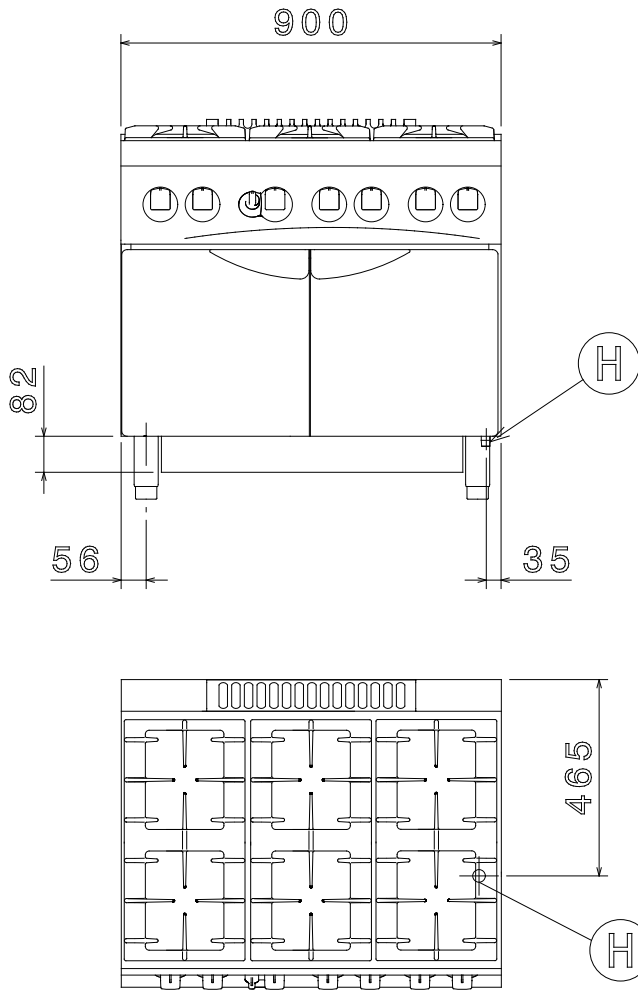
- ◆ Handles on the oven in stainless steel.
- ◆ IPX4 water protection.
- ◆ Main connections can be via the base of the unit.
- ◆ All gas appliances are supplied for use with natural gas, LPG or town gas. Conversion jets supplied as standard.

TECHNICAL DATA	
CHARACTERISTICS	MODELS
	KCGFG900 178006
Power supply	Gas
External dimensions - mm	
width	900
depth	700
height	850
height adjustment	50
Oven cavity - mm	
width	760
depth	540
height	390
Oven	
heat input - kW	9
temperature min-max - °C	110, 270
Back burner dimensions - mm	Ø 60, Ø 60, Ø 60
Back burners power - kW	5.5, 5.5, 5.5
Front burners dimension - mm	Ø 60, Ø 60, Ø 60
Front burners power - kW	5.5, 5.5, 5.5
Power - kW	
gas	42
Net weight - kg.	106

OPTIONAL ACCESSORIES	
ACCESSORIES	MODELS
	KCGFG900 178006
2 SIDE COVERING PANELS FOR TOP-D=700MM	206277
2 SIDE COVERING PANELS H=700 D=700	206000
4 FIXED WHEELS-6-BURN.GAS RANGE+LGE OVEN	206270
DOUBLE BURNER RIBBED PLATE	921685
DOUBLE BURNER SMOOTH PLATE	921684
FLANGED FEET KIT	206136
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186
PRESSURE REGULATOR FOR GAS UNITS	927225
RIGHT AND LEFT SIDE HANDRAILS	206240
WATER COLUMN EXTENSION FOR 700 LINE	206291
WATER COLUMN WITH SWIVEL ARM	206289



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LEGEND

H - Gas connection

KCGFG900
178006
1/2"



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